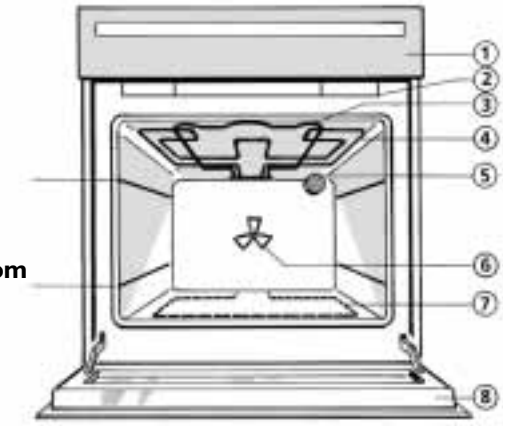
OBI M80

AU

PRODUCT DESCRIPTION SHEET

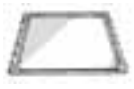
for IKEA® from Whirlpool®



1. Control panel
2. Cooling fan (not visible)
3. Upper heating element
4. Grill element (can be lowered)
5. Rear oven lamp
6. Fan
7. Lower heating element (hidden)
8. Oven cool door

ACCESSORIES

Baking tray:

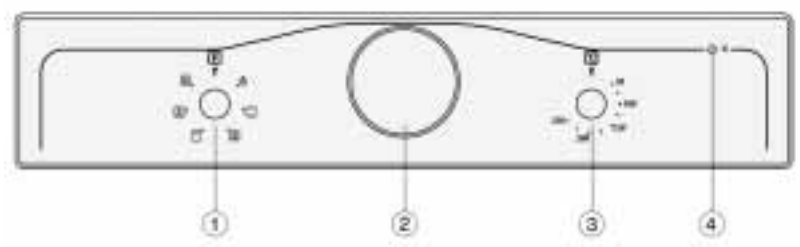


Grill Pan Set:

Wire shelves:

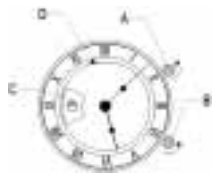
Catalytic panels:

CONTROL PANEL



1. Function selector knob
2. Analog clock
3. Thermostat knob
4. Red thermostat led

ANALOG CLOCK



The analog clock allows:

1) Viewing the time of the day. To adjust the time of the day press button **(B)** and turn it clockwise to set the time.

2) Programming the cooking start time. The maximum programmed cooking start time is 12 hours*(e.g. if you wish the cooking process to start at 8.00 p.m. do NOT set it at 7.00 a.m. because the oven would switch on at 8.00 a.m.)*.

3) Programming the cooking time. Select the cooking time (available with any function) to turn the oven on for a specified period of time. At the end of the specified time the oven will switch off automatically. The minimum programmed cooking time is 5 minutes and the maximum programmed cooking time is 180 minutes.

SWITCHING ON THE OVEN

a) MANUAL COOKING

1) Turn the button **(B)** anticlockwise (without pressing), until the symbol is displayed in the window .
2) Press the button **(A)** and turn it **anticlockwise** until the triangle **(D)** points to the time shown on the clock (hour hand). **The button clicks when turned to the proper position.**
3) Turn the selector knob to the required symbol. *The oven light switches on.*
4) Turn the thermostat knob clockwise to the required temperature. *The red thermostat indicator light switches on.*
5) At the end of cooking, **turn the knobs to OFF (0**- •NOT switch off automatically.

b) MANUAL COOKING WITH COOKING START TIME

1) Turn the button **(B)** anticlockwise (without pressing), until the symbol is displayed in the window .
2) Press the button **(A)** and turn it **anticlockwise** until the triangle **(D)** points to the time at which cooking is to start *(e.g. in figure: 11.30)*.
3) Turn the selector knob to the required symbol.
4) Turn the thermostat knob clockwise to the required temperature.
5) At the end of cooking, **turn the knobs to OFF (0**- •will NOT switch off automatically.

c) PROGRAMMED COOKING WITH COOKING START TIME AND COOKING DURATION

1) Turn the button **(B) anticlockwise** (without pressing) until the required cooking duration is displayed in the window **(C)** *(5 - 180 min.)*.
2) Press the button **(A)** and turn it **anticlockwise** until the triangle **(D)** points to the time at which cooking is to start *(e.g. in figure: 11.30)*.
3) Turn the selector knob to the required symbol.
4) Turn the thermostat knob clockwise to the required temperature.
5) At the end of the set cooking time an acoustic signal will sound and **the oven will switch off automatically.** To exclude the acoustic signal, turn the button **(B) anticlockwise** (without pressing) until the symbol is displayed in the window .
6) **At the end of the set cooking time, cooking may be prolonged by following the instructions given above, or by using the manual cooking procedure.**

d) PROGRAMMED COOKING WITH COOKING DURATION

1) Turn the button **(B) anticlockwise** (without pressing) until the required cooking duration is displayed in the window **(C)** *(5 - 180 min.)*.
2) Press the button **(A)** and turn it **anticlockwise** until the triangle **(D)** points to the time shown on the clock (hour hand). **The button clicks when turned to the proper position.**
3) Turn the selector knob to the required symbol. *The oven light switches on.*
4) Turn the thermostat knob clockwise to the required temperature. *The red thermostat indicator light switches on.*
5) At the end of the set cooking time an acoustic signal will sound and **the oven will switch off automatically.** To exclude the acoustic signal, turn the button **(B) anticlockwise** (without pressing) until the symbol is displayed in the window .
6) **At the end of the set cooking time, cooking may be prolonged by following the instructions given above, or by using the manual cooking procedure.**

Oven function chart

Function	Description of function
- **OVEN OFF**	-
LAMP	• To switch on the oven light.
CONVENTIONAL	• To cook meat, fish and chicken on the same level. • Preheat the oven to the required cooking temperature and place the food inside as soon as the red thermostat L.E.D. switches off. • Ideally, the second or third shelf level should be used.
PASTRY/FAN	• To cook on up to two different shelf levels. • If necessary, switch the positions of the dishes to cook food more evenly. • It is not necessary to preheat the oven (except for pizzas and focaccias).
GRILL	• To cook small pieces of meat (steaks, sausages, etc.) and for making toast. • The oven door must be kept open during the cooking cycle. • Preheat the oven for 5 min. • Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • Turn the food during grilling.
TURBO GRILL	• To grill large joints of meat (roast beef and other roast meats). • The oven door must be kept closed during the cooking cycle. • When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • Turn the meat during grilling.
DEFROST	• Ideal for thawing frozen food at room temperature. • The food should be placed in the oven in its wrapping to prevent it from drying out.

COOKING TABLES

FOOD	Function	Pre-heating	Level (from the bottom)	Tempera-ture (°C)	Cooking time min
MEAT Lamb, Kid, Mutton		X	2	200	90 - 110
		X	2	200	100 - 110
Veal, Beef, Pork		X	2	200	90 - 110
		X	2	200	90 - 110
Chicken, Rabbit, Duck		X	2	200	70 - 80
		X	2	200	70 - 80
Turkey (kg.3-5)		X	2	210	160 - 180
		X	2	200	170 - 180
Goose (2 Kg)		X	2	210	100 - 130
		X	2	200	100 - 130
FISH(1 kg) Gilt-head, Bass, Tuna, Salmon, Cod		X	2	200	60 - 80
		X	2	190	60 - 80
FISH (< 1 kg - steaks) Swordfish, Tuna		X	2	190	50 - 60
		X	2	190	50 - 60
VEGETABLES Peppers, Tomatoes, Roast potatoes		X	2	190	50 - 60
		X	2	190	50 - 60
SWEETS, PASTRIES, ETC. Leavened cakes		X	2	180	40 - 50
		X	2	180	40 - 50
Filled pies (with cheese)		X	2	190	60 - 90
		-	2	180	60 - 90
Tarts		X	2	190	40 - 50
		X	2	180	40 - 50
Apple strudel, Crèpes		X	2	200	50 - 60
		X	2	190	50 - 60
Biscuits, Sponge rings, Shortbread		X	2	180	20 - 30
		X	2	180	30 - 40
Choux buns, Sweet sponge rolls		X	2	180	35 - 45
		X	2	180	35 - 45
Savoury pies, Filled fruit pies, e.g. Pineapple, Peach		X	2	200	50 - 60
		X	2	190	45 - 55
Lasagna, potatoes au gratin, cannelloni, pasta timbales		X	2	200	40 - 50
		X	2	190	40 - 50
Bread		X	2	210	30 - 40
		X	2	210	30 - 40
pizza		X	2	225	15 - 20
		X	2	210	20 - 30
Vol-au-vents		X	2	210	20 - 30
		X	2	200	30 - 40
Soufflés		X	2	200	40 - 50
		X	2	190	50 - 60

COOKING TABLE FOR GRILL

FOOD	Function	Pre-heating	Level (from the bottom)	Tempera-ture (°C)	Cooking time min
Toast		X	3-4	200-225	10 - 15
Steak		X	3-4	200-225	30 - 40
Cutlets		X	3-4	200-225	30 - 40
Sausages		X	3	200-225	30 - 40
Chops		X	3	200-225	30 - 40
Fish (steaks)		X	3	200-225	30 - 40
Chicken legs		X	3	200-225	40 - 50
Kebabs		X	3	200-225	40 - 50
Spare ribs		X	3	200-225	40 - 50
1/2 chicken		X	3	200-225	40 - 50
1/2 chicken		-	3	200-225	40 - 50
Whole chicken		-	2-3	200-225	60 - 70
Roast (pork, beef)		-	2-3	200-225	60 - 80
Duck		-	1-2	200-225	60 - 80
Leg of lamb		-	1-2	200-225	80 - 100
Roast beef		-	2	200-225	60 - 70
Roast potatoes		-	2-3	200-225	40 - 50
Fish, e.g. gilt-head, trout		-	3	190-200	40 - 50

FUNCTION

Note: Cooking times and temperatures are for guidance only.